

COCKTAILS & BEERS



BRAMBLE 14

GIN, ELDERFLOWER, CRÈME DE MÛRE
BLACKBERRIES, LEMON

ROSALINDA 14

TEQUILA, RASPBERRY, BLACKBERRY
LEMON, LIME, GINGER BEER

IRISH MAID 15

IRISH WHISKEY, ELDERFLOWER, CUCUMBER, LEMON

COVID-KILLER 14

RUM BLEND, COCONUT, ORANGE, PINEAPPLE, LIME

STATE OF GRACE 14

VODKA, ELDERFLOWER, RASPBERRIES
LEMON, LIME, ORANGE, CHAMPAGNE

PENICILLIN 15

BLENDED SCOTCH, ISLAY SCOTCH
HONEY, GINGER, LEMON

SATURN'S RINGS 14

GIN, GINGER LIQUEUR, FALERNUM, ORGEAT
PASSIONFRUIT, LEMON

SEASONAL MILK PUNCH 15

(Limited Quantities)
CLARIFIED MILK PUNCH
ASK YOUR BARTENDER/SERVER FOR
TODAY'S SPECIAL

JALISCO KNOCKOUT 15

CLARIFIED MILK PUNCH
TEQUILA, HIBISCUS TEA, SPICES, STRAWBERRY
PINEAPPLE, LEMON, MILK

BEERS ON TAP

DRAKE'S HEFEWEIZEN
SCRIMSHAW PILSNER
FIELDWORK QUIET HARBORS IPA
SONOMA SPRINGS LA MORENA NEGRA LAGER
HEN HOUSE IPA
PEANUT BUTTER MILK STOUT (NITRO)
CALI CREAMIN' (NITRO)
STEM HIBISCUS CIDER
APRICOT PIE (SOUR)

CANNED BEERS

FORT POINT YUZU KSA RADLER 9
TREMOR LIGHT LAGER 7
DRAKE'S HAZY IPA 11
(ASK WHICH IPAS AVAILABLE TODAY)
ATHLETIC BREWING N/A BEER 8

WINE/SPARKLING WINE

CANYON ROAD CABERNET SAUVIGNON 12
SEA SUN PINOT NOIR 12
DRY CREEK SAUVIGNON BLANC 12
NAPA CELLARS CHARDONNAY 12
SEAGLASS ROSÉ 12
FAIRE LA FÊTE BRUT 12
STERLING PROSECCO 13



Due to the DROUGHT, Water will only be served UPON REQUEST.

FOOD MENU

CREAM CHEESE BREAD 10 VG*

Cream Cheese stuffed Olive Bread with Butter & Garlic, Herbs

55 TIKI TACOS 12****

Pork Shoulder, Tropical Pico de Gallo, Guacamole Salsa

PORK BELLY MUSUBI 8****

Roasted Pork Belly, Tumeric Rice, Musubi Sauce

SPICY BEET & CUCUMBER SALAD 8 V* VG**GF***

Beets, Persian Cucumber, Arugula, Crispy Garlic & Quinoa
Scallions, Chili Paste, Miso & Soy Vinaigrette Dressing

STUFFED AVOCADO 12 VG* V*- Without Cheese

Whole Avocado on a Bed of Mixed Greens
Olive Batard Crostini, Olive Tapenade, Scallions, Pasilla Chili
Oregano Oil, Parmesan, Lemon Zest, Olive Oil, Crispy Garlic

KOJI MISO SHISHITO PEPPERS 11 VG*

Lime, Creme Fraîche, Koji & Red Miso, Sesame Seeds

ROASTED MARBLE POTATOES 11 VG* V* - No cream or cheese

Parmesan, Crème Fraîche, Chimichurri sauce

CREME BRÛLÉÉ 9

Alpine Walnut Liqueur Creme Brûléé

*V-Vegan,** VG-Vegetarian,***GF-Gluten Free

MAC N CHEESE 11 VG**

Swiss, Cheddar, Parmesan, Panko Bread Crumbs, Herbs

CHICKEN TSUKUNE 10****

Chicken Meatballs, Sweet Potato Purée
Ginger-Soy Glaze, Scallions

BAY SHRIMP ROLL ** 12****

Old Bay Seasoned Shrimp, Dill, Parsley, Celery, Lemon Juice
Scallions, Yuzu Kosho Aioli. Served on a Sweet Roll

PORK BELLY SLIDERS 13****

Cured and Slow Roasted Pork Belly
Apple Butter, Jalapeño Aioli, Beet Pickled Cucumber, Mixed Greens
Served on Sweet Baby Buns

BEER BRAISED BABY BACK RIBS 15****

Apple Cider Vinegar, Brown Sugar & Beer-Braised Baby Back Ribs
Toasted Seeds, Herbs

55 BURGER (8 oz.) 17****

Black Garlic Bourbon Bacon Jam, Cheddar Cheese, Lettuce
Tomato, Pickle, Balsamic Onions & Dijon Aioli.
Served A la Carte.

****Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness



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